

Environmental Standard Operating Procedure

Dining Hall/Restaurant Operations

SF Director: Alicia Florez
Signature:

Date:

PURPOSE.

The purpose of this Environmental Standard Operating Procedure (ESOP) is to provide environmental guidelines for performing dining hall restaurant operations aboard Marine Corps Logistics Base (MCLB) Barstow.

PROCEDURES.

Daily operations aboard MCLB Barstow necessitate food preparation for personnel daily, including garbage disposal, dishwashing, daily cleaning, and monitoring grease traps. Dining Hall operations require the use of hazardous materials such as dish soap and cleaning products. These materials must be handled and stored properly to avoid impacts to human health and the environment. All hazardous materials must be managed in accordance with the Hazardous Material Management ESOP.

Dining Hall operations also generate used grease as a waste product. Although cooking grease is not considered a hazardous waste, it cannot be dumped into sewer or storm drains because it can clog drains and cause water treatment systems to malfunction. Waste grease must be collected, stored, and disposed of according to proper procedures.

The following procedures apply:

1. Ensure that Safety Data Sheets (SDS) for all hazardous material items (to include dish soap, cleaning products, etc.) associated with this practice are current and available for inspection.
2. Ensure that records of all required training and certifications are current and available for inspection.
3. Wear appropriate protective personal equipment (PPE) such as goggles, face shields, heavy rubber gloves, non-skid shoes, hearing protection, half face respirators (for cleaning freezer with Cool Clean), etc. as needed.
4. Ensure eyewash station is readily accessible near potentially hazardous areas and in good operational condition.
5. Conduct periodic maintenance as recommended by the manufacturer(s).
6. Document periodic inspections of storage areas for hazardous material.

7. Ensure that inspection records of annual cleaning of grease traps and internal health and safety inspections are maintained and available for examination for one year.
8. Ensure that grease collected from grease traps is stored in the proper containers in a designated Hazardous Waste Process Generation Point (PGP).
9. All containers stored in the PGP shall remain closed at all times. Refer to the Hazardous Waste PGP ESOP for further guidance.
10. Ensure that eye wash station signs and warning signs for cleaning ovens or other equipment are clearly visible and legible from a distance of 25 feet in any direction.
11. The following records must be maintained:
 - a. SDS for all hazardous materials associated with this practice.
 - b. Inspection and training records for affected personnel.
 - c. Operation manuals or posted instructions for individual equipment.
 - d. Required permits (e.g., Food Establishment Waste Discharge, health, etc.).
12. The Environmental Compliance Coordinator (ECC) shall coordinate with their supervisor/leadership to ensure personnel are designated to conduct inspections. The ECC shall ensure deficiencies noted during the inspections are corrected immediately. Actions taken to correct each deficiency shall be recorded on the inspection sheet.
13. If there are any specific situations or concerns not addressed by this procedure, contact the MCLB Barstow Environmental Division.

REFERENCES.

- a. MCO 5090.2
- b. CCR Title 14 Division 7 Ch 6 Article 9
- c. Hazardous Waste Process Generation Point (PGP) ESOP

TRAINING.

Unit personnel should be trained on all the provisions of this ESOP. All training must be requested through unit ECC or Environmental Compliance Branch.

All affected personnel must be trained in the following, as applicable:

- a. General Environmental Awareness
- b. Hazard Communication (HazCom) Training
- c. On-the-job training.